



SANFORD
CENTER

Catering Menu



SAVOR...
THE EXPERIENCE.

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Refresh & Recharge

We are delighted for the opportunity to host your special event. We offer unique locations throughout our venue that are perfect for wedding receptions, business luncheons, company banquets, parties, graduation celebrations, or other special events. We can accommodate events of 15 guests up to 900 guests in the conference center and even larger events in our arena.

Our staff takes great pride in our venue and especially our service. You can count on our experienced staff to assist you with every detail of planning your event.

The Sanford Center's Executive Chef, Jason, can customize a themed menu for your special event and accommodate special dietary requests. Menu suggestions are always welcomed.



SANFORD
CENTER



General Policies and Procedures

ASM Global is the exclusive provider of food and beverages for **The Sanford Center**. We are committed to the highest standards of quality and service. All food and beverages are to be arranged through The Sanford Center. No outside food or beverages of any kind are permitted without the prior written consent of The Sanford Center's Management.

In order to work together in planning a successful event, we ask your cooperation in complying with the following:

Guarantees

Menu selections, details, and estimated attendance counts are due 30 days in advance. To provide optimum service, a final guaranteed count of the number of guests in attendance is required 14 days in advance of the function. This number will be considered your minimum guarantee, not subject to reduction, for which you will be charged. If a guarantee is not received 14 days in advance, the expected number of attendees specified at the time of booking will prevail.

For any changes after the final guaranteed number has been submitted, there will be a \$3.00 per person surcharge. Any guest count increase is subject to approval and availability. We will be prepared to serve 5% above your guarantee. If more than the guarantee are served, you will be billed for the actual number of guests.

Function Rooms

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should these factors change, **The Sanford Center** reserves the right to transfer the function to a more appropriate space. As other groups may be utilizing the same room prior to, or following your function, please adhere to the times agreed upon. Should your time schedule change, please notify us and every effort will be made to accommodate your request.

Decorating Policies

Glitter, confetti and helium balloons are not allowed in any part of **The Sanford Center**.

Candles—when lit, the tip of the flame of the candle must not come within one inch of the top of the candle holder. Candles must be approved by the event manager prior to the event day.

Non-residue tape or gaff tape are acceptable; no nails or pins are allowed. Before hanging anything on walls or from ceilings, approval must be obtained from your event manager.

All exhibits, displays and diagrams must conform to Bemidji fire ordinance regulations.

Smoking and Vaping are not permitted in the Conference Center or Arena.

All damages to **The Sanford Center** will be billed to the group representative.



Security

The Sanford Center will not be responsible for damage or loss of any merchandise or articles left on property prior to, during, or following a function. You may arrange for security in advance of your function. See your event manager for specific details. At the discretion of **The Sanford Center**, security personnel may be required for certain functions whose size, program or nature indicates such a need. The charge for this service will be communicated in advance and added to your bill.

Cancellation Policy

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Convention Event Manager.

Any cancellation received 15 or more business days prior to the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract.

Any cancellation received less than 15 business days prior to the scheduled event will result in a fee equal to 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract.

Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the estimated food and beverage charges plus any base rental fees as outlined in the contract.

Beverage Service

As a venue with a current Minnesota Liquor License, we are responsible for the administration of the regulations stated in our license. Alcoholic beverages may not be brought onto the premises from outside sources and may not be removed from the premises. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons.

See your Event Manager for Bar Service pricing.

Food Service and Regulations

Due to the health department regulations and arena policy, food and beverage must be prepared by **The Sanford Center** Catering. In addition, **The Sanford Center** policy prohibits food from being removed from a buffet or taken off site/home by guests from any event, including beverages. It also prohibits the transfer of food items from one function to another.

We are happy to address special dietary requests for individual guests. All special requests need to be made in writing 30 days prior to your event.

Bringing outside food and beverage items into the facility is strictly prohibited except for the following:

If you wish, you may bring in cake from a licensed bakery. Our catering staff will cut and serve your cake to your guests at a charge of \$2.00 per person which includes China service, or you may provide your own cake cutting service and cake serviceware at no additional charge.

To ensure optimal quality, buffets will be left up for a MAXIMUM of 2 hours.



Banquet Orders and Menu Pricing

For banquet orders, the number of meals ordered must equal the number of your guaranteed guest count. We will not accept food orders which are less than the quantity of the number of guaranteed guests. Plated meal service is limited to two different entrée options, plus a vegetarian or special dietary entrée if needed. It is the client's responsibility to confirm the number of each entrée selection when you confirm your guaranteed guest count, 14 days prior to your event.

Due to market conditions, menu pricing is subject to change without notice. We will guarantee pricing for all contracted events 3 months prior to your event.

High-grade, disposable products will be used as a standard for breaks and socials. China service is used for all buffets and plated meal events apart from certain events pre-arranged with your event manager.

All banquet prices include black or white linens as well as assorted napkin colors. All linen orders are needed 2 weeks in advance of your event.

Tastings are available for plated wedding dinners for the bride and groom at a cost of \$75. Any additional people are \$25 per person, up to a max of 6 people. Tastings are scheduled Tuesdays - Thursdays from 10 am - 3 pm, contingent upon Executive Chef availability.

A minimum of \$1000 Food and Beverage is required unless approved in advance by the Food & Beverage Director or General Manager.

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.





SAVOR... Experiences & Sustainability

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking, and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local vendors, producers and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability Initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable sea-food, using non-petroleum-based products, and recycling and composting our waste whenever possible.





Meet Our Executive Chef

Jason Larimer

Executive Chef at The Sanford Center

I can remember my first introduction to cooking. It was at a young age watching Julia Child with my dad. He was one of those people in the kitchen who could make something out of nothing, using ingredients in the cabinet or refrigerator, and that has lived on in me since. As I aged into my late teens, I decided to enter Carpentry which lasted for 20 years. Even though I wasn't working in a kitchen, my passion never strayed from food. Being a weekend gourmet, I scoured cookbooks, watched cooking shows, and learned as much as I could.

In 2005 I became an Executive Chef for a local winery in Illinois, specializing in business meetings and weddings. In 2007 I hired a lovely Sous Chef that I ended up marrying. We worked side by side for many years before I moved on and became a restaurant consultant and sales manager for a food distribution company.

We moved to northern Minnesota in 2018 to open a restaurant and decided to make a change at the end of 2023, to take the position at The Sanford Center in February of 2024.

The most satisfying part is serving our guests cuisine that makes them want more. When we all get together for a meal, memories are made with family, friends, and even strangers. We believe that every meal should leave you with a smile on your face. I look forward to seeing that smile when you visit us.



A close-up photograph of a wooden table laden with various snacks and drinks. In the foreground, there are several glass bowls filled with different types of snacks: a large bowl of golden potato chips, a bowl of mixed nuts (almonds, cashews, pecans), a bowl of pretzels and other salty snacks, and a bowl of popcorn. There are also glasses of iced beverages, including a tall glass of iced coffee with a lemon slice and a glass of beer. The background shows more bowls of snacks, including colorful M&M's candies. The overall scene is warm and inviting, suggesting a social gathering or a snack bar.

Breaks & Snacks

Any time of day.

Sweet & Salty • Healthy • Platters • A La Carte

Break Time.

*Based on two hours service. Minimum of 25 people.
\$75 surcharge is applied if minimum is not met.*

Sweet & Salty | 15

- Assorted Fresh Baked Cookies—
Chocolate Chip, Candied, Macadamia Nut,
Peanut Butter, Sugar, Snickerdoodle, Oatmeal
(subject to availability)
- Kettle Chips
- House Buttered Popcorn
- Assorted Assorted King Sized Candy—
Snickers, Hersheys, Reese's Cups, Almond Joys,
M&M's, Butterfingers

Healthy Break | 13

- Greek Yogurt Cups—Assorted Flavors
- Granola Bar—Assorted Flavors
- Mandarin Orange Fruit Cup

Platters *(Serves up to 25 guests.)*

- Fresh Fruit Tray | \$75
- Cheese and Cracker Platter | \$120
- Vegetable Tray | \$65
- Kettle Chips and Ranch Dip | \$60
- Fresh Corn Tortilla Chips and Salsa | \$60

Snack Items: A La Carte

- Assorted Granola Bars | \$2
- King Size Candy Bars | \$5
Snickers, Hersheys, Reese's Cups,
Almond Joys, M&M's, Butterfingers
- Local Gourmet Popcorn Individual Cup | \$3.25
Cheese, Caramel, Buttered, Kettle,
Paul Bunyan
- Fresh Baked Cookies by the Dozen | \$28
Chocolate Chip, Candied, Macadamia Nut,
Peanut Butter, Sugar, Snickerdoodle,
Oatmeal
(subject to availability)
- Muffins by the Dozen | \$48
Chocolate Chunk, Blueberry Cobbler
Parfait, Strawberry Rhubarb Parfait
- Brownies by the Dozen | \$40
Salted Caramel, Chocolate Chunk

All orders are subject to a 22% administrative charge/fee
and applicable sales tax. Prices subject to change.



A breakfast buffet spread featuring various items like cinnamon rolls, fruit, granola, and yogurt. The background is a dark blue gradient.

Breakfast

Start your day.

Continental • Healthy • On-the-Go • Plated • A La Carte

Breakfast.

After first hour of service, \$2.00 per person will be added for each additional 30 minutes of service. All breakfast buffets include coffee, tea and water service with the exception of the Continental Breakfast and Healthy Start. 25 person minimum. \$75 surcharge is applied if minimum is not met.

Continental Breakfast | 15

- Fresh Baked Pastries
Assorted Scones, Mini Danish Variety
- Sliced Fruit
- Orange Juice

Healthy Start | 17

- Individual Greek Yogurt—Assorted Flavors
- Granola Topping
- Hard Cooked Eggs
- Assortment of Fresh Cut Fruit and Berries
- English Muffin and Wheat Toast

Mornings On-The-Go | 17

- Choice of Pre-Wrapped Breakfast Burritos or Breakfast Croissant Sandwiches
 - Ham or Sausage
 - Egg
 - Cheese
- Hashbrown Patty (GF)

Paul Bunyan | 19

- Scrambled Eggs (GF)
- Breakfast Potatoes (GF)
- Thick-cut Bacon (GF)
- Sausage Links (GF)
- Sliced Fresh Fruit
- English Muffin
- Wheat Toast

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



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Breakfast, cont.

After first hour of service, \$2.00 per person will be added for each additional 30 minutes of service. All breakfast buffets include coffee, tea and water service with the exception of the Continental Breakfast and Healthy Start. 25 person minimum. \$75 surcharge is applied if minimum is not met.

The Babe | 19

- Scrambled Eggs (GF)
- Buttermilk Biscuits
- House Made Sausage Gravy
- Sliced Fresh Fruit
- Breakfast Potatoes (GF)
- English Muffin
- Wheat Toast

Breakfast Brunch Casseroles | 20

Your choice of two.

- Blueberry French Toast Casserole (V)
- Ham, Egg, Cheese & Broccoli Casserole (GF)
- Asparagus Mushroom Strata (V, GF)
- Sausage, Gravy & Biscuit Casserole
- Ham, Egg, Cheese & Biscuit Casserole
- Banana Chocolate Chip French Toast Casserole (V)
- Sliced Fresh Fruit
- English Muffin
- Wheat Toast

Breakfast A La Carte

- Greek Yogurt Cups | \$5
Strawberry, Blueberry, Cherry
- Breakfast Ham | \$4
- Sausage Links | \$4
- Thick-Cut Bacon | \$5

Priced Per Dozen

- Cinnamon Rolls | \$32
- Caramel Rolls | \$38
- Scones | \$36
- Danishes Variety | \$36
- Muffins | \$48
Chocolate Chunk, Strawberry & Rhubarb Parfait,
Blueberry & Lemon Parfait
- Bagels & Cream Cheese (per ½ dz.) | \$30

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



Lunch.

So many choices.

Buffets • Boxed Lunches • Salads

Lunch.

Lunch Buffets

Available from 11am - 3 pm daily. After first hour of service, \$2.00 per person will be added for each additional 30 minutes of service. All luncheon buffets include iced tea and water service for 25 person minimum. \$75 surcharge is applied if minimum is not met. Comes with choice of dessert bars or assorted cookies.

Street Taco Bar | 20

Your choice of two proteins.

- Carnitas Pork (GF)
- Carnitas Chicken (GF)
- Taco Seasoned Ground Beef (GF)

Flour Tortillas, Queso Cheese (GF), Cotija Cheese, Refried Beans (GF), Mexican Rice, Cilantro, Red Onion, Salsa

Taste of Italy | 20

- House Made Marinara Bake
Sausage, Pepperoni, Cheese Tortellini,
Mozzarella Cheese
- House Made Alfredo Bake (V)
Alfredo Sauce & Cavatappi Pasta,
Mozzarella Cheese (V)
Add chicken for additional \$2.00 per person
- Caesar Salad
- Italian Pasta Salad or Broccoli Salad (GF, V)
- Breadsticks

Baked Potato & Salad Bar (GF) | 19

- Baked Potato and Romaine Lettuce

Your choice of two proteins.

- Pulled Pork (GF)
- Pulled Chicken (GF)
- Taco Seasoned Ground Beef (GF)

Bacon Topping, Shredded Cheddar Cheese, Sour Cream, Whipped Butter, Sliced Cucumber, Broccoli Florets, Banana Peppers, Red Onion, Grape Tomato, Ranch Dressing, French Dressing

Picnic Basket | 19

- Shredded Pork (GF)
- Brioche Buns
- Baked Beans (GF)
- Mac and Cheese
- Barbecue Sauce (GF)
- Choice of Potato Salad or Coleslaw (GF, V)
- Choice of Lettuce Salad or Broccoli Salad (GF, V)

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



Lunch Buffets, cont.

Available from 11am - 3 pm daily. After first hour of service, \$2.00 per person will be added for each additional 30 minutes of service. All luncheon buffets include iced tea and water service for 25 person minimum. \$75 surcharge is applied if minimum is not met. Comes with choice of dessert bars or assorted cookies.

Burger Bar | 20

- 6 oz Beef Patty (GF)
- Brioche Buns
- Sliced Cheeses
Swiss, Cheddar, Provolone
- Lettuce, Tomato, Onion, Pickles, Jalapenos
- Mac and Cheese
- Baked Beans

Italian Subs & More | 19

- Hoagie Rolls
- Italian Meatballs
- Grilled Chicken Strips
- Mozzarella Cheese
- Marina Sauce
- Black Olives
- Banana Peppers
- Shredded Parmesan Cheese
- Pasta Salad
- Broccoli Salad

Soup & Sandwich | 20

- Pre-made on Assorted Breads—
Focaccia, Hoagie Roll, Wheatberry Bread
- Sliced Roast Beef, Turkey and Ham
- Sliced Cheeses
Swiss, Cheddar, Provolone
- Sliced Tomato, Lettuce, Onion, Pepperoncini,
Sliced Bell Pepper
- Basil Pesto, Oil & Vinegar, Mayonnaise,
Mustard, Stone Ground Mustard
- House Made Soup
Your choice of one.
 - Chicken Wild Rice
 - Loaded Baked Potato
 - Broccoli Cheddar
 - Cheese and Bacon



All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



Boxed Sandwiches & Salads

Available from 11am - 4 pm daily. Sandwich Lunches include a bag of chips, a mandarin orange fruit cup, and a cookie. Salad Lunches include a cookie.

Include Bottled Water for \$4.

Boxed Sandwich Lunches | 16

Your sandwich choices.

- Ham & Swiss
- Turkey & Provolone
- Roast Beef & Cheddar
- Chicken Salad on a Croissant

Boxed Salad Lunches | 17

Your salad choices.

- Chef Salad
Chopped Romaine, Tomatoes, Carrot, Red Onion, Hardboiled Egg, Shredded Cheese, Turkey and Ham
- Chicken Caesar Salad
Romaine, Parmesan Cheese, Croutons, Caesar Dressing
- Grilled Chicken Spring Salad
Grilled Chicken, Spring Salad Mix, Red Onion, Strawberries, Mandarin Oranges, Raspberry Vinaigrette

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



Hors d'oeuvres

Bites with big flavor.

Skewers • Bites • Boards

Hors d'oeuvres.

Minimum of 25 people. \$75 surcharge is applied if minimum is not met. Butler Service is available for \$35 per server, per hour.

All prices are per person.

- Caprese Skewers (GF) | \$4
- Bruschetta | \$4
- Chicken Satay (GF) | \$4
- Spinach Artichoke Dip with Bagel Pieces | \$4
- Charcuterie Board (GF) | \$7
- Meatballs in Barbecue Sauce | \$4 (GF)
- Spanakopita | \$5
- Antipasto Skewers (GF) | \$6
- Barbecue Bacon Wrapped Shrimp (GF) | \$7
- Artichoke Stuffed Mushrooms (GF) | \$4
- Prosciutto Wrapped Melon (GF) | \$6
- Asparagus in Phyllo | \$6
- Smoked Salmon Cucumber Bites (GF) | \$6
- Gourmet Block Cheese Board (GF) | \$5
- Grilled Vegetable Platter (GF) | \$5
- Chicken Quesadilla | \$4
- Southwest Chicken Eggroll | \$6
- Smoked Salmon Crostini | \$7

Based on two hours service. Minimum of 25 people. \$75 surcharge is applied if minimum is not met.

All prices are per platter.

Platters (Serves up to 25 guests.)

- Fresh Fruit Tray | \$75
- Cheese and Cracker Platter | \$120
- Vegetable Tray | \$65
- Kettle Chips and Ranch Dip | \$60
- Fresh Corn Tortilla Chips and Salsa | \$60
- Meat & Cheese with Crackers | \$95

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.





Dinner

End the day right.

Buffets • Plated

Dinner.

Dinner Buffets | 29

After first hour of service, \$2.00 per person will be added for each additional 30 minutes of service. All dinner buffets include iced tea and water service for 25 person minimum. \$75 surcharge is applied if minimum is not met.

Entrées

Your choice of two.

Beef

- Slow Roasted Roast Beef (GF)
- Pot Roast (GF)
- Roasted Beef Tenderloin (GF) - Market Price
Available only as a carving station for an additional cost of \$75 per hour.
- Prime Rib (GF) - Market Price
Available only as a carving station for an additional cost of \$75 per hour.

Chicken

- Chicken Marsala
- Swiss Stuffed Chicken
- Pan Fried Airline Chicken and Sauce (GF)
- Chicken Cordon Blue
- Italian Marinated Boneless Grilled Chicken Breast (GF)

Pork

- Slow Roasted Pork Loin (GF) *A Sanford Center Specialty!*
- Stuffed Pork Loin
 - Traditional (GF)
 - Sausage Polenta (GF)

Seafood

- Baked Panko Crusted Walleye *Add \$3.00*
- Mango Salmon (GF)
- Cod Loin (GF)
- Grilled Tuna Steak (GF) *Add \$3.00*

Pasta

- Traditional Italian Lasagna with Marinara Sauce
- Vegetable Lasagna with a White Sauce
- House Made Baked Cheese Tortellini in a Sausage & Pepperoni Marinara Sauce
- House Made Baked Cheese Tortellini, Grilled Chicken Strips & Alfredo Sauce

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.





Dinner Buffets, cont.

After first hour of service, \$2.00 per person will be added for each additional 30 minutes of service. All dinner buffets include iced tea and water service for 25 person minimum. \$75 surcharge is applied if minimum is not met.

Sides

Your choice of one STARCH.

- Mashed Potato (GF)
- Roasted Rosemary Reds (GF)
- Wild Rice Pilaf
- Twice Baked Bacon Mashed Potato Casserole (GF)
- Perogies Casserole

Your choice of one VEGETABLE.

- Fresh Green Beans
- Glazed Dill Carrots
- Seasonal Vegetable
- Steamed Broccoli with Cheese Sauce

Salads

Your choice of one.

- Romaine Garden Salad
Ranch and French dressings unless otherwise requested.
- Caesar Salad
- Broccoli Salad (GF)
- Caprese Salad (GF)
- Orange Fluff Salad
- Three Bean Salad (GF)
- Pasta Salad

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



Plated Dinner

Plated dinners include a garden salad, rolls and butter, iced tea and water table service.

Slow Roasted Eye of Round (GF) | 35

With a demi glaze, rosemary roasted red potatoes and Chef's choice of vegetable.

Chicken Cordon Blue | 33

Served with mashed potatoes, a cordon sauce and Chef's choice of vegetable.

Traditional Italian or Vegetable Lasagna | 32

Served with Chef's choice of vegetable.

Swiss-Stuffed Chicken Breast | 33

Served over pasta and a butter wine sauce

Wild Rice Pilaf (V, GF, Vegan) | 31

Loaded with spinach, black beans, walnuts, brussels sprouts, dried cranberries. Served with Chef's choice of vegetable.

Grilled Salmon with Mango Salsa (GF) | 34

With mango salsa and wild rice pilaf and Chef's choice of vegetable.

Slow Roasted Prime Rib (GF) | Market Price

Twice baked potato and Chef's choice of vegetable.

Slow Roasted Sliced Beef Tenderloin (GF) | Market Price

Twice baked potato and Chef's choice of vegetable.

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



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Desserts – A La Carte

- Assorted Dessert Bars | \$3 (*Flavors subject to change*)
 - Luscious Lemon
 - Oreo Dream
 - Marble Cheese Truffle
 - Meltaway
- Cheesecake with Fruit Topping | \$5
- Key Lime Pie | \$5
- Three-Layer Chocolate Truffle Mousse Cake | \$5
- Strawberry Shortcake | \$5
- House Made Apple Crisp | \$4
- House Made Berry Crisp | \$4
- Flourless Dark Chocolate Torte (GF) | \$5
- Assorted Sheet Cake | \$4 (*no substitution*)
 - Butter Pecan
 - Carrot
 - Vanilla Caramel
 - Triple Chocolate

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



Beverages Bars & Refreshments.

Non-Alcoholic • Beer • Cocktails • Wine • Bar Packages

Beverages.

Non-Alcoholic Beverages

Hot

One gallon is approximately 10-12 drinks, minimum of 2 gallons for all hot beverages.

- Freshly Brewed Coffee | \$35 per gal.
Assorted Teas with Hot Water included with Coffee
- Freshly Brewed Decaf Coffee | \$35 per gal.
Assorted Teas with Hot Water included with Coffee
- Hot Chocolate | \$40 per gal.
- Hot Apple Cider | \$45 per gal. *(in season)*

One Water Station upon request for Conference Center. Extra Beverage Station set up charge \$35 per station.

Cold

Individual drinks on consumption.

- Assortment of 20 oz. Soda | \$5 ea.
Coke, Diet Coke, Dr. Pepper, Root Beer, Orange Fanta, Mellow Yellow
- Dasani Bottled Water | \$4 ea.
- Individual Minute Maid Bottled Fruit Juices | \$5 ea.
Apple, Orange Juice, Cranapple Blend, Lemonade
- Powerade | \$6 ea.
Red, Blue
- Monster | \$7 ea.
Monster Energy, Monster Energy Ultra Zero

Minimum of 2 gallons.

- Iced Tea | \$35 per gal.
- Lemonade | \$35 per gal.
- Orange Juice | \$40 per gal.
- Apple Juice | \$40 per gal.

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

Water station set up fee \$35.



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Alcoholic Beverages

If sales do not exceed \$400 per bar, per hour, a \$75 bartender fee, per bartender and per hour will be assessed for all cash or hosted bars. Relocation fee \$75 per bar.

Individually Billed

Cash Cocktails

Individuals pay per drink and gratuity is the responsibility of the guest.

Sponsored Cocktails (per drink)

A fully stocked bar featuring house or premium brands with the charge reflecting the actual number of drinks consumed.

Based on a 1-1/4 oz. pour.

Can Beer Selections

- Domestic | \$7
Bud | Bud Light | Busch Light | Coors |
Coors Light | Mc Golden | Mc Ultra
- Imports/Craft | \$8
Bemidji German Blond | Bemidji IPA |
Kona | Nordeast

Can Seltzers & Ready-To-Drink Cocktails

- Seltzer | \$8-9
NUTRL | White Claw | Carbliss (\$9)
- RTD Cocktail | \$9
Jack Daniels & Coke | Jack Daniels &
Lemonade | Jack Daniels & Ginger | Malibu
Strawberry Daiquiri | Malibu Peach Rum

Draft Beer Selections

Kegs are half-barrel sized and yield approximately 115-pint servings.

- Domestic | \$475
- Imports | \$675
- Draft | \$750
- Domestic
Bud Light | Busch Light | Coors Light |
Mc Golden Light
- Imports/Craft
Bemidji German Blond | Bemidji IPA |
Kona | Nordeast

Keg Wine Selections

Kegs are pony sized and yield approximately 110-6 oz. servings

- 3 Celsius – Sauvignon Blanc | \$750
- Benziger – Sauvignon Blanc | \$825
- Tribute – Cabernet Sauvignon | \$975

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



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Alcoholic Beverages, cont.

A \$75 bartender fee per bartender per hour will be assessed for all cash or sponsored bars if sales do not exceed \$400 per hour. Relocation fee \$75 per bar.

Individually Billed

House Brands

Old Crow Bourbon | Mr. Boston Brandy |
Mr. Boston Gin | Mr. Boston Rum |
Mr. Boston Scotch | Juarez Gold Tequila |
Mr. Boston Vodka | Mr. Boston Whiskey

Premium Brands

Jim Beam Bourbon | Wild Turkey 81 Bourbon |
E&J Brandy | Bombay Sapphire Gin | Bacardi
Rum | Captain Morgan Rum | Malibu Rum |
Dewars Scotch | Sauza Gold Tequila |
Titos Vodka | Southern Comfort Whiskey |
Fireball Cinnamon Whiskey

Super Premium Brands

Bulleit Bourbon | Knob Creek Bourbon |
Tanqueray Gin | Kraken Rum | Drambuie
Scotch | Jameson Scotch | Patron Silver Tequila |
Grey Goose Vodka | Crown Royal Whiskey |
Jack Daniels Black Label

Hosted Bar Packages

House Bar

Hourly Rate | \$14 per person
Each Additional Hour | \$9 per person

- House Brand Liquor
- Choice of 4 Beers
- Choice of 4 House Wines

Premium Bar

Hourly Rate | \$20 per person
Each Additional Hour | \$11 per person

- House Liquors and choice of 6 Premium Brand Liquors
- Choice of 6 Beers
- Choice of 3 House Wines and 2 Premium Wines

Super Premium Brands

Hourly Rate | \$26 per person
Each Additional Hour | \$16 per person

- House Liquors, Choice of 4 Premium Brand Liquors and 6 Super Premium Brand Liquors
- Choice of 8 Beers
- Choice of 3 House Wines and 3 Premium Wines

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.





Wine List

House Wines

White/Red/Sweet

- Beringer Founders Estate White | \$32
Chardonnay, Sauvignon Blanc, Pinot Grigio
- Beringer Founders Estate Red | \$32
Pinot Noir, Cabernet Sauvignon
- Conte Placido | \$32
Moscato D' Asti

Premium & Super Premium Wines

White/Blush/Sparkling

- Columbia Crest Founders Series
(Washington State) | \$49
Chardonnay
- 13 Celsius (New Zealand) | \$40
(Also available in keg.)
Sauvignon Blanc
- Chloe (Valdadige D.O.C, Italy) | \$40
Pinot Grigio
- Dreaming Tree (Livermore, California) | \$42
Rose
- Chloe (Valdadige D.O.C, Italy) | \$40
Prosecco

Premium & Super Premium Wines

Red

- Erath Resplendent (Oregon) | \$55
Pinot Noir
- Browne Forest Project | \$62
(Paso Robles, California)
Cabernet Sauvignon
- Tribute (Paso Robles, California) | \$44
(Also available in keg.)
Cabernet Sauvignon
- Cooper & Thief Cellar Masters | \$64
(Livermore, California)
Red Blend
- Dreaming Tree (Livermore, California) | \$42
Red Blend Crush

Premium & Super Premium Wines

Sweet White & Red

- Cupcake (Italy) | \$44
Moscato D'Asti
- 14 Hands Unicorn (Columbia Valley) | \$38
Unicorn Mythical Sweet Bubbles
- Oliver (Indiana) | \$38
Moscato, Blueberry Moscato

All orders are subject to a 22% administrative charge/fee
and applicable sales tax. Prices subject to change.





SANFORD
CENTER

Contact Us!

Contact us via email, phone, or text to ask any questions and they will promptly respond with additional information.

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SAVOR...